

BARNES & THORNBURG LLP

J. Michael Grubbs
(317) 231-7224
Email: mgrubbs@btlaw.com

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MAY 07 2009

Community and Family
Health Services Commission

11 South Meridian Street
Indianapolis, IN 46204-3535 U.S.A.
(317) 236-1313
Fax (317) 231-7433

www.btlaw.com

Via Hand Delivery

May 7, 2009

Mr. Loren Robertson, M.S., R.E.H.S.
Assistant Commissioner
Public Health and Preparedness
Indiana State Department of Health
2 N. Meridian St.
Indianapolis, IN 46204

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MAY 8 2009

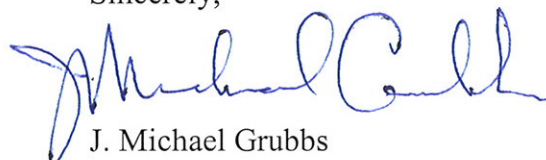
FOOD PROTECTION PROGRAM
INDIANA STATE DEPT. OF HEALTH

RE: Request for Variance

Dear Mr. Robertson:

Enclosed please find the Request for Variance that I am filing on behalf of my client, Hacienda Mexican Restaurants.

Sincerely,



J. Michael Grubbs

JMG/tmn

INDS01 JYG 1122751v1



Request For Variance

State Form 51184 (12/02)

Food Protection Program

INDIANA STATE DEPARTMENT OF HEALTH

Telephone: 317/233-7360

FAX: 317/233-7334

1. Individual Submitting Request:		Date: 05 / 06 / 2009
Name: Vicki S. Farmwald Telephone: (574) 272-5422 Fax: (574) 6055		
Mailing Address: 1501 N. Ironwood Dr. Email: vfarmwald@haciendafiesta.com		
Number & Street South Bend IN 46635		
P O Box	City	State Zip Code
2. Person/Organization Seeking Variance:		
Name: Hacienda Mexican Restaurants Email: vfarmwald@haciendafiesta.com		
Mailing Address: 1501 N. Ironwood Dr.		
Number & Street South Bend IN 46635		
P O Box	City	State Zip Code
3. Food Establishment(s) for Which Variance is Sought		
Include the following information for each food establishment: (List here or attach additional pages if necessary)		
<ul style="list-style-type: none">Physical Location (If different than mailing address):Mailing Address: 186 Easy Shopping Place, Elkhart, IN 46516 (Number, Street, City, State, & Zip Code)Telephone Number: (574) 294-6597 Fax Number: (574) 522-1367Person at each retail food establishment most responsible for supervising: Jennifer Godfrey		
4. State how the proposal varies from each rule requirement, citing relevant rule sections by number: (Attach additional pages if necessary) See Attachment.		
5. Explain how the potential public health hazards and/or nuisances will be alternatively addressed by the proposal. Include supporting studies, Hazard Analysis Critical Control Point (HACCP) Plan(s), standard sanitation operating procedures, and/or any other evidence: (Attach additional pages, if necessary.) See Attachment.		
6. List how the proposal demonstrates the following (if applicable to the request):		
A) How the proposal differs from what is common and usual in similar industry situations: See Attachment.		
B) How the proposal is unique and not addressed in existing rules or law: See Attachment.		
C) How the proposal does not diminish the protection of public health: See Attachment.		

<p>D) How the proposal is based on new scientific or technological principle(s): See Attachment.</p>	
<p>E) How the implementation of the variance would be practical: See Attachment.</p>	
<p>7. Explain how the person/organization seeking the variance will assure that all provisions of a granted variance will be enacted at each food establishment for which a variance has been granted: See Attachment.</p>	
<p>8. List all affected parties known by the person/organization seeking a variance, including all affected regulatory authorities: (Attach additional pages if necessary) See Attachment.</p>	
<p>9. Attach copies of any related variances, waivers or opinions issued by other governmental agencies.</p>	<p>For Office Use Only</p>
<p>10. Signature of Individual Making Request: <u>Vicki S. Farmwald</u> Printed Name, Title: <u>VICKI S. FARMWALD VP of OPERATIONS</u></p>	

1. Individual Submitting Request:

Vicki S. Farmwald
1501 N. ironwood Dr.
South Bend, IN 46635
(574) 272-5422
Fax: (574) 272-6055
vfarmwald@haciendafiest.com

2. Person/Organization Seeking Variance:

Hacienda Mexican Restaurants
1501 N. ironwood Dr.
South Bend, IN 46635
(574) 272-5422
Fax: (574) 272-6055
vfarmwald@haciendafiest.com

3. Food Establishments(s) for which variance is sought:

Mailing Address:
186 Easy Shopping Place
Elkhart, IN 46516
(574) 294-6597
Fax (574) 522-1367

Person at each retail food establishment most responsible for supervising:
Jennifer Godfrey

4. State how the proposal varies from each rule requirement, citing relevant rule sections by number:

Hacienda Mexican Restaurants (the "Applicant") seeks a variance from the requirements of 410 IAC 7-24-195 ("Section 195"), Subsections (a) and (b)(2). The Applicant seeks to utilize a cook-chill process to package the following foods using a reduced oxygen packaging ("ROP") method: Black Beans, Refried Beans, Shredded Beef, Shredded Chicken, Taco Meat, Chili Con Carne, White Chile.

Section 195(a) requires that two barriers must be in place to control the growth and toxin formation of *Clostridium botulinum* for foods that are packaged by a retail food establishment using a ROP method. Section 195 requires that the first barrier be accomplished by maintaining the ROP food at 41° F or below after packaging and proper cooling. *See*, Section 195(b)(3). Section 195 requires that the second barrier be achieved by limiting the type of food packaged to one of four types of foods that do not support the growth of *Clostridium botulinum*: 1) food with a water activity of 0.91 or less, 2) food with a pH of 4.6 or less, 3) food that has been cured and

prepackaged at a USDA regulated plant when received, or 4) food that has a high level of competing organisms such as raw meat or raw poultry. *See*, Section 195(b)(2).

The Applicant proposes to meet all requirements of Section 195 except that it seeks a variance from the requirements of Subsections (a) and (b)(2) to allow it to use only one barrier, refrigeration. This variance is necessary because the types of food the Applicant proposes to package using the ROP method listed above do not fall within any of the four categories of foods specified in Section 195 (b)(2) that do not support the growth of *Clostridium botulinum*.

5. Explain how the potential public health hazards and/or nuisances will be alternatively addressed by the proposal. Include supporting studies, Hazard Analysis Critical Control Point (HACCP) Plan(s), standard sanitation operating procedures, and/or any other evidence:

In lieu of a second barrier in addition to refrigeration, the Applicant proposes to satisfy all the requirements of Section 3-502.12(D) of the 2005 Food Code (a copy of which is included as a part of this attachment) promulgated by the Food and Drug Administration and the Centers for Disease Control and Prevention of the United States Department of Health and Human Services and by the Food Safety and Inspection Service of the United States Department of Agriculture.

Like Section 195 of the Indiana Food Code, Section 3-502.12 generally requires that foods packaged by the ROP method must have a second barrier to the growth of *Clostridium botulinum* in place that is achieved by limiting the type of foods packaged with the ROP method to the same four categories of food that do not support the growth of *Clostridium botulinum* specified in Section 195(b)(2). However, Section 3-502.12(D) contains an exception to this general rule that expressly allows the use of refrigeration as the sole barrier to growth and toxin formation of *Clostridium botulinum* for food that is packaged “*using a cook-chill or sous vide process without obtaining a variance*” from a regulatory authority¹ if the food is: 1) prepared and consumed on the premises; 2) cooked to heat all parts of the food to a temperature and time specified by the Food Code for raw animal foods; 3) protected from contamination after packaging; and 4) placed in a package or bag and sealed immediately after cooking and before reaching a temperature below 135° F. (*emphasis added*).

The Applicant has packaged and stored the listed ROP foods in compliance with Section 3-502.12(D) for over 10 years and has reheated and used the listed ROP foods to serve approximately 40 million meals at its various restaurants during that period without any incidents of *Clostridium botulinum* or any other foodborne illnesses. Although the 2005 Food Code states that a variance from a local or state regulatory authority is not necessary to use only refrigeration as a barrier if the ROP food is packaged and stored in compliance with Section 3-502.12(D), the local food control authority has notified the Applicant that it must obtain a variance from the state food control authority in order to continue to package and store the listed ROP foods in compliance with Section 3-502.12(D). Therefore, the Applicant seeks this variance from the state agency having jurisdiction over the Applicant.

¹ Section 1-201.10 of the 2005 Food Code defines “regulatory authority” as “any local, state, or federal enforcement body or authorized representative having jurisdiction over the food establishment.”

The FDA states that the purpose of the federal code “is to assist food control jurisdictions at all levels of government by providing them with a scientifically sound technical and legal basis for regulating the retail segment of the food industry.” For this reason; the Applicant has not undertaken to perform any studies in support of this request for a variance. Instead, the Applicant refers the state agency to the sound technical studies the FDA, CDC and USDA relied on when they promulgated Section 3-502.12(D) of the 2005 Food Code.

The Applicant has enclosed HACCP plans for each of the foods listed above with the following attachments/evidence:

Attachment A - Recipe

Attachment B – ROP and HACCP Training plan

Attachment C – ROP Standard Operating Procedures

Attachment D – General Sanitation Guidelines

Attachment E – Daily HACCP Chart

Attachment F – Daily Manager Time Line

Attachment G – Daily Food Quality Checklist

Attachment H – Monthly Inspection Form

6. List how the proposal demonstrates the following (if applicable to the request):

a. How the proposal differs from what is common and usual in similar industry situations:

The packaging and storing of ROP foods in compliance with Section 3-502.12(D) as proposed by the Applicant is not uncommon or unusual in the retail food establishment industry.

b. How the proposal is unique and not addressed in existing rules or law:

The proposal is addressed by Section 3-502.12(D) of the 2005 Food Code.

c. How the proposal does not diminish the protection of public health:

Section 3-502.12(D) is based on scientifically sound technical studies relied on by CDC, FDA and USDA.

d. How the proposal is based on new scientific or technological principle(s):

The proposal is not based on new scientific or technological principles.

e. How the implementation of the variance would be practical:

The Applicant has all the necessary equipment and facilities to comply with Section 3-502.12(D) and its personnel have over 10 years of training and experience packaging and storing ROP food in compliance with Section 3-502.12(D).

7. Explain how the person/organization seeking the variance will assure that all provisions of a granted variance will be enacted at each food establishment for which a variance has been granted:

Receiving temperatures of ROP foods will be checked and recorded on the HACCP Chart (Attachment E) by the Cook on duty.

Cooler temperatures indicated on the HACCP Chart will be checked three times each day by the Cook on duty. Each cooler is equipped with an electronic system that continually monitors temperature.

Cooking temperatures will be checked by the Cook when the ROP food is pulled from the kettle.

Cooling times will be checked by the Cook on duty 2, 6 and 24 hours after the ROP food is packaged.

Reheating temperature will be checked by the Cook prior to removing the ROP food from the rethermalizer.

Steam table temperatures will be checked by the Cook on duty three times each day.

The Store Manager will check serving line temperatures at 10:30 a.m. and 4:15 p.m. each day as indicated on the Manager Time Line (Attachment F). Temperatures will be recorded on the Food Quality Checklist (Attachment G). The Store Manager will verify HACCP Chart use daily.

The Director of Operations will verify HACCP Chart, Manager Time Line, and Food Quality Checklist use during each monthly visit.

8. List all affected parties known by the person/organization seeking a variance, including all affected regulatory authorities:

Elkhart County Health Department

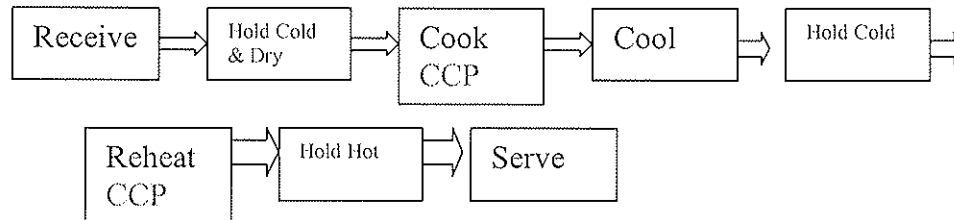
9. Attach copies of any related variances, waivers or opinions issued by other governmental agencies.

None.



- (1) Categorization of type of food
Black Beans – bulk solid food

(2) Flow Diagram



- (A) Ingredients: Soy olive oil blend, fresh onions, fresh garlic, canned black beans, Santa Fe seasoning, black pepper, salt
Equipment: Steam jacketed kettle, rethermalizer

- (B) Recipe that delineates control measures that address food safety concerns: (see attachment A recipe with CCP limit of cooking to 165°F for at least 15 seconds from recipe book)

(3) Training plan: All restaurant managers are ServSafe Food Safety Manager certified (renewed every 5 years); all cooks are ServSafe Food Safety Employee certified, (renewed every other year). Managers and the ROP certified technician(s) go through a specialized training program that ensures that they understand the concepts required for a safe operation, the equipment and facilities, and HACCP. (see attachment B).

(4) Statement of standard operating procedures for the plan: (see attachment C "Cooked Food Storage and Rethermalizer Procedures" and attachment D "General Sanitation Guidelines" from recipe book)

(A & B) Critical Control Points and limits

- Receive ingredients (41°F or lower and 50°F to 70°F as appropriate)
- Hold under refrigeration (41°F or lower and 50°F to 70°F as appropriate)
- Cook in steam jacketed kettle (reach 165°F for at least 15 seconds)
- Cool to 70°F within 2 hours and 41°F within the next 4 hours.
- Cool to 38°F within 24 hours of reaching 41°F
- Hold under refrigeration (38°F or lower) for no longer than 72 hours
- Reheat to 165°F for at least 15 seconds in rethermalizer
- Hold in steam table at 135°F or higher
- Serve

(C) Monitoring and controlling critical control points will be done by the food employee designated as follows: (see attachment E HACCP form from daily operations forms)

- a. When the product is received
 - b. Refrigeration temperature monitored with an electronic system that continuously monitors temperature.
 - c. Refrigeration temperature is visually examined twice per day for proper operation.
 - d. Prior to product being removed from kettle
 - e. During cooling process after 2 hours and again after an additional 4 hours, and again after 24 hours.
 - f. After re-heating, prior to product being removed from rethermalizer
 - g. Steam table temperature checked 3 times per day
- (D) The method and frequency by the person in charge to verify that the food employee is following standard operating procedures and monitoring critical control points will be done twice daily and recorded. (see attachment F manager timeline and G Food Quality Checklist from daily operations forms). Verification will happen monthly by the Director of Operations and recorded. (see attachment H inspection form from Company forms)
- (E) Corrective actions to be taken by the person in charge if critical limits are not met:
- a. Refuse the product shipment
 - b. Discard food if temperature is between 41°F and 135°F for more than 4 hours.
 - c. Do not pull product from kettle until temperature of 165°F is reached for at least 15 seconds.
 - d. Discard food if proper 2-stage cooling does not happen within the 6 hours.
 - e. Discard food if temperature does not reach 38°F by 24 hours.
 - f. Discard food if held longer than 72 hours.
 - g. If food is pulled from rethermalizer prior to reaching 165°F, reheat until 165°F is reached for at least 15 seconds.
 - h. If food in steam table is found to be between 41°F and 135°F for less than 4 hours, reheat to 165°F for at least 15 seconds. If longer than 4 hours, discard food.
- (F) Records that will be maintained are HACCP forms and manager timelines for 6 months.

Attachments:

- A. Black Beans Recipe
- B. ROP and HACCP training
- C. Standard Operating Procedures from recipe book
- D. General Sanitation Guidelines
- E. Daily HACCP Chart
- F. Daily Manager Timeline
- G. Daily Food Quality Checklist
- H. Monthly Inspection Form

Black Beans

Tools: Cup Measure Measure Spoons Small steam-jacketed kettle Kitchen Spoon Plastic Container

Storage: Rethernalizer bags: ½ gallon of product to each bag.

Tips:

Shelf Life: 72 hours

Ingredients	1 Batch 7 quarts	2 Batches 3 ½ gals	Preparation Procedure
Soybean/Olive Oil Blend	½ cup	1 cup	1. Place oil into small kettle and heat, using a medium heat setting.
Yellow Spanish Onion peeled, cored, diced 1/4"	2 lbs.	4 lbs.	2. Add onion and garlic; stir to blend with the oil, and cook until onion is transparent, 6-8 minutes.
Chopped Fresh Garlic	¼ cup	½ cup	3. Add beans, with all liquid and seasonings, using kitchen spoon to blend all ingredients.
Black Beans, canned	2 cans with liquid	4 cans with liquid	4. Bring to a full boil, then reduce heat to allow beans to simmer gently. Simmer for 10-12 minutes, stirring to prevent scorching or burning. Final cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. CCP
Santa Fe Seasoning	¼ cup+2 tbs	¾ cup	5. Record date and time on bags. Measure beans into rethermalizer bags. Seal bags. Place bags flat on sheet pans. Place sheet pan on rolling rack.
Ground Black Pepper	1 tsp	2 tsps	6. Roll rack into freezer and cool for 2 hours to 70°F. Rotate to ROP designated cooler. Cool to 41°F or lower within 4 hours. (Cooling to the proper temperatures may alternately be done by using the ice bath method.) Cool to 38°F or less within 24 hours of reaching 41°F and hold there for no more than 72 hours from packaging.
Table Salt	4 tsps	2 tbs+2 tsp	NOTE: Prior to each use, the beans must be mixed well to ensure even blending of ingredients.

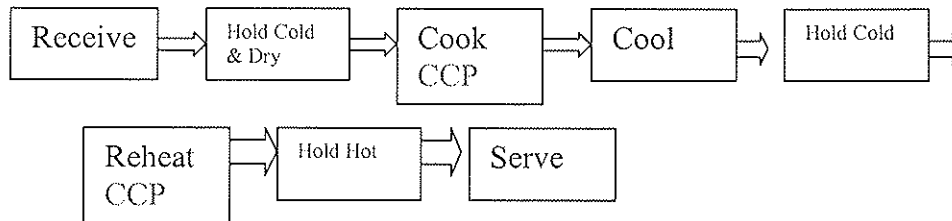
SOUR CREAM BLACK BEAN SAUCE (for topping Black Bean Wet Burrito)

Ingredients		Preparation Procedure
Lowfat Sour Cream	1 part sour cream to 3 parts whole cooked black beans	1. Mix thoroughly and store in plastic container in cold table. EXAMPLE: 1 cup sour cream to 3 cups cooked whole black beans.



- (1) Categorization of type of food
Chili Con Carne – soup

- (2) Flow Diagram



- (A) Ingredients: Soy olive oil blend, fresh onions, cooked taco meat, canned fire roasted salsa, canned chili beans, Accent

Equipment: Steam jacketed kettle, rethermalizer

- (B) Recipe that delineates control measures that address food safety concerns: (see attachment A recipe with CCP limit of cooking to 165°F for at least 15 seconds from recipe book)

(3) Training plan: All restaurant managers are ServSafe Food Safety Manager certified (renewed every 5 years); all cooks are ServSafe Food Safety Employee certified, (renewed every other year). Managers and the ROP certified technician(s) go through a specialized training program that ensures that they understand the concepts required for a safe operation, the equipment and facilities, and HACCP. (see attachment B).

(4) Statement of standard operating procedures for the plan: (see attachment C "Cooked Food Storage and Rethermalizer Procedures" and attachment D "General Sanitation Guidelines" from recipe book)

(A & B) Critical Control Points and limits

- Receive ingredients (41°F or lower and 50°F to 70°F as appropriate)
- Hold under refrigeration (41°F or lower and 50°F to 70°F as appropriate)
- Cook in steam jacketed kettle (reach 165°F for at least 15 seconds)
- Cool to 70°F within 2 hours and 41°F within the next 4 hours.
- Cool to 38°F within 24 hours of reaching 41°F
- Hold under refrigeration (38°F or lower) for no longer than 72 hours
- Reheat to 165°F for at least 15 seconds in rethermalizer
- Hold in steam table at 135°F or higher
- Serve

(C) Monitoring and controlling critical control points will be done by the food employee designated as follows: (see attachment E HACCP form from daily operations forms)

- a. When the product is received
 - b. Refrigeration temperature monitored with an electronic system that continuously monitors temperature.
 - c. Refrigeration temperature is visually examined twice per day for proper operation.
 - d. Prior to product being removed from kettle
 - e. During cooling process after 2 hours and again after an additional 4 hours, and again after 24 hours.
 - f. After re-heating, prior to product being removed from rethermalizer
 - g. Steam table temperature checked 3 times per day
- (D) The method and frequency by the person in charge to verify that the food employee is following standard operating procedures and monitoring critical control points will be done twice daily and recorded. (see attachment F manager timeline and G Food Quality Checklist from daily operations forms). Verification will happen monthly by the Director of Operations and recorded. (see attachment H inspection form from Company forms)
- (E) Corrective actions to be taken by the person in charge if critical limits are not met:
- a. Refuse the product shipment
 - b. Discard food if temperature is between 41°F and 135°F for more than 4 hours.
 - c. Do not pull product from kettle until temperature of 165°F is reached for at least 15 seconds.
 - d. Discard food if proper 2-stage cooling does not happen within the 6 hours.
 - e. Discard food if temperature does not reach 38°F by 24 hours.
 - f. Discard food if held longer than 72 hours.
 - g. If food is pulled from rethermalizer prior to reaching 165°F, reheat until 165°F is reached for at least 15 seconds.
 - h. If food in steam table is found to be between 41°F and 135°F for less than 4 hours, reheat to 165°F for at least 15 seconds. If longer than 4 hours, discard food.
- (F) Records that will be maintained are HACCP forms and manager timelines for 6 months.

Attachments:

- A. Chili Con Carne Recipe
- B. ROP and HACCP training
- C. Standard Operating Procedures from recipe book
- D. General Sanitation Guidelines
- E. Daily HACCP Chart
- F. Daily Manager Timeline
- G. Daily Food Quality Checklist
- H. Monthly Inspection Form

Chili Con Carne

Tools: Cup measure Measure Spoons Steam jacketed kettle

Storage: Rethernalizer Bags: ½ gallon of product to each bag

Tips:

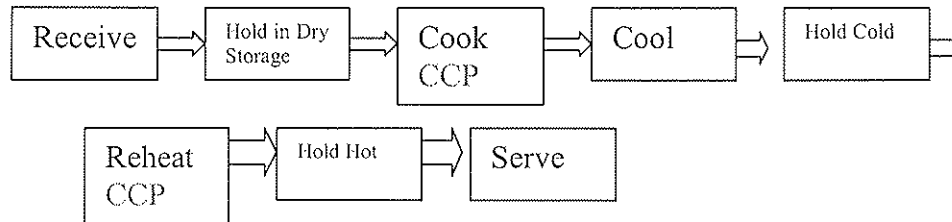
Shelf Life: 72 hours

Ingredients	1 Batch 2.75 gal	Preparation Procedure
Soy/olive oil blend	½ cup	1. In the small kettle heat oil and add onions, cooking them until clear.
Diced White Onions	1 quart	2. Add taco meat and cook with onions until taco meat starts forming small clumps – about 10 minutes.
Cooked Taco Meat, hot	2 quarts	3. Stir in roasted salsa, chili beans and Accent.
Fire Roasted Salsa	1 # 10 can	4. Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. CCP Turn kettle off.
Brooks Chili Beans	2 # 10 cans	5. Record date and time on bags. Measure chili into rethermalizer bags. Seal bags.
Accent	2 Tablespoons	6. Place bags flat on sheet pans. Place sheet pans on a rolling rack. Roll rack into freezer and cool for 2 hours to 70°F. Rotate to ROP designated cooler. Cool chili to 41°F or lower within 4 hours.
		7. Cool to 38°F or less within 24 hours of reaching 41°F and hold there for no more than 72 hours from packaging.



- (1) Categorization of type of food
Refried Beans – bulk solid food

(2) Flow Diagram



(A) Ingredients: Dry pre-washed pinto beans, water, bean seasoning

Equipment: Steam jacketed kettle, rethermalizer

(B) Recipe that delineates control measures that address food safety concerns: (see attachment A recipe with CCP limit of cooking to 165°F for at least 15 seconds from recipe book)

(3) Training plan: All restaurant managers are ServSafe Food Safety Manager certified (renewed every 5 years); all cooks are ServSafe Food Safety Employee certified, (renewed every other year). Managers and the ROP certified technician(s) go through a specialized training program that ensures that they understand the concepts required for a safe operation, the equipment and facilities, and HACCP. (see attachment B).

(4) Statement of standard operating procedures for the plan: (see attachment C "Cooked Food Storage and Rethermalizer Procedures" and attachment D "General Sanitation Guidelines" from recipe book)

(A & B) Critical Control Points and limits

- a. Receive dry beans (50°F to 70°F)
- b. Store dry beans (50°F to 70°F)
- c. Cook in steam jacketed kettle (reach 165°F for at least 15 seconds)
- d. Cool to 70°F within 2 hours and 41°F within the next 4 hours.
- e. Cool to 38°F within 24 hours of reaching 41°F
- f. Hold under refrigeration (38°F or lower) for no longer than 72 hours
- g. Reheat to 165°F for at least 15 seconds in rethermalizer
- h. Hold in steam table at 135°F or higher
- i. Serve

(C) Monitoring and controlling critical control points will be done by the food employee designated as follows: (see attachment E HACCP form from daily operations forms)

- a. When the product is received

- b. Refrigeration temperature monitored with an electronic system that continuously monitors temperature.
 - c. Refrigeration temperature is visually examined twice per day for proper operation.
 - d. Prior to product being removed from kettle
 - e. During cooling process after 2 hours and again after an additional 4 hours, and again after 24 hours.
 - f. After re-heating, prior to product being removed from rethermalizer
 - g. Steam table temperature checked 3 times per day
- (D) The method and frequency by the person in charge to verify that the food employee is following standard operating procedures and monitoring critical control points will be done twice daily and recorded. (see attachment F manager timeline and G Food Quality Checklist from daily operations forms). Verification will happen monthly by the Director of Operations and recorded. (see attachment H inspection form from Company forms)
- (E) Corrective actions to be taken by the person in charge if critical limits are not met:
- a. Refuse the product shipment
 - b. Discard food if temperature is between 41°F and 135°F for more than 4 hours.
 - c. Do not pull product from kettle until temperature of 165°F is reached for at least 15 seconds.
 - d. Discard food if proper 2-stage cooling does not happen within the 6 hours.
 - e. Discard food if temperature does not reach 38°F by 24 hours.
 - f. Discard food if held longer than 72 hours.
 - g. If food is pulled from rethermalizer prior to reaching 165°F, reheat until 165°F is reached for at least 15 seconds.
 - h. If food in steam table is found to be between 41°F and 135°F for less than 4 hours, reheat to 165°F for at least 15 seconds. If longer than 4 hours, discard food.
- (F) Records that will be maintained are HACCP forms and manager timelines for 6 months.

Attachments:

- A. Refried Beans Recipe
- B. ROP and HACCP training
- C. Standard Operating Procedures from recipe book
- D. General Sanitation Guidelines
- E. Daily HACCP Chart
- F. Daily Manager Timeline
- G. Daily Food Quality Checklist
- H. Monthly Inspection Form

Vegetarian Refried Beans

Tools: Plastic Scoop Spatulas Hand Held Mixer/Blender Stainless Steel Paddle Vulcan Kettle Gallon Measure

Storage: Rethermalizer bags: 1 gallon of product to each bag

Tips: Adding water during cooking helps keep beans moist and flavorful.

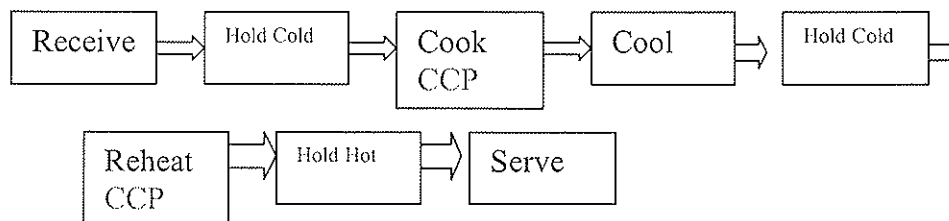
Shelf Life: 72 hours

Ingredients	1 Batch 25# 7 bags	2 Batches 50# 15 bags	3 Batches 100# 30 bags	Preparation Procedure
Pinto Beans Water	25#	50#	100#	1. Turn on Vulcan Kettle (with closed drain) to maximum.
Vegetarian Bean Seasoning	½ pkg 2.5#	1 pkg 5.25#	2 pkgs 10.50#	2. Add beans. Cover with 2" of water. Cook for 1 hour. Add and mix in the bean seasoning.
				3. Let cook for 2½ to 3 hours at 165°F or higher. CCP Check every 30 minutes to ensure beans are covered with water. Add water to keep level at least 2" above beans.
				4. When beans are cooked (they should mash easily) turn kettle off and let beans stand for 30 minutes. Beans should have 2-3" of thick broth covering them. Scoop out 20% of the whole beans and set aside.
				5. Run hand held mixer/blender in the deepest part of the Vulcan kettle until the beans are pureed. Then work the mixer/blender around the edges of the kettle breaking up more of the beans. 10-20% of the beans should be whole and the rest broken or pureed. Stir back in the whole beans previously set aside.
				6. Record date and time on bags. Measure blended beans into rethermalizer bags. Seal bags. Place bags flat on sheet pans. Place sheet pans on rolling rack.
				7. Roll rack into freezer and cool for 2 hours to 70°F. Rotate to ROP designated cooler. Cool beans to 41°F or lower within 4 hours. (Cooling to the proper temperatures may alternately be done using the ice bath method.)
				8. Cool to 38° or less within 24 hours of reaching 41°F and hold there for no more than 72 hours from packaging.



- (1) Categorization of type of food
Shredded Beef – bulk solid food

(2) Flow Diagram



(A) Ingredients: Fresh beef blade meat, water, beef base, black pepper

Equipment: Steam jacketed kettle, rethermalizer

(B) Recipe that delineates control measures that address food safety concerns: (see attachment A recipe with CCP limit of cooking to 165°F for at least 15 seconds from recipe book)

(3) Training plan: All restaurant managers are ServSafe Food Safety Manager certified (renewed every 5 years); all cooks are ServSafe Food Safety Employee certified, (renewed every other year). Managers and the ROP certified technician(s) go through a specialized training program that ensures that they understand the concepts required for a safe operation, the equipment and facilities, and HACCP. (see attachment B).

(4) Statement of standard operating procedures for the plan: (see attachment C "Cooked Food Storage and Rethermalizer Procedures" and attachment D "General Sanitation Guidelines" from recipe book)

(A & B) Critical Control Points and limits

- Receive fresh beef blade meat (41°F or lower)
- Hold under refrigeration (41°F or lower)
- Cook in steam jacketed kettle (reach 165°F for at least 15 seconds)
- Cool to 70°F within 2 hours and 41°F within the next 4 hours.
- Cool to 38°F within 24 hours of reaching 41°F
- Hold under refrigeration (38°F or lower) for no longer than 72 hours
- Reheat to 165°F for at least 15 seconds in rethermalizer
- Hold in steam table at 135°F or higher
- Serve

(C) Monitoring and controlling critical control points will be done by the food employee designated as follows: (see attachment E HACCP form from daily operations forms)

- When the product is received

- b. Refrigeration temperature monitored with an electronic system that continuously monitors temperature.
 - c. Refrigeration temperature is visually examined twice per day for proper operation.
 - d. Prior to product being removed from kettle
 - e. During cooling process after 2 hours and again after an additional 4 hours, and again after 24 hours.
 - f. After re-heating, prior to product being removed from rethermalizer
 - g. Steam table temperature checked 3 times per day
- (D) The method and frequency by the person in charge to verify that the food employee is following standard operating procedures and monitoring critical control points will be done twice daily and recorded. (see attachment F manager timeline and G Food Quality Checklist from daily operations forms). Verification will happen monthly by the Director of Operations and recorded. (see attachment H inspection form from Company forms)
- (E) Corrective actions to be taken by the person in charge if critical limits are not met:
- a. Refuse the product shipment
 - b. Discard food if temperature is between 41°F and 135°F for more than 4 hours.
 - c. Do not pull product from kettle until temperature of 165°F is reached for at least 15 seconds.
 - d. Discard food if proper 2-stage cooling does not happen within the 6 hours.
 - e. Discard food if temperature does not reach 38°F by 24 hours.
 - f. Discard food if held longer than 72 hours.
 - g. If food is pulled from rethermalizer prior to reaching 165°F, reheat until 165°F is reached for at least 15 seconds.
 - h. If food in steam table is found to be between 41°F and 135°F for less than 4 hours, reheat to 165°F for at least 15 seconds. If longer than 4 hours, discard food.
- (F) Records that will be maintained are HACCP forms and manager timelines for 6 months.

Attachments:

- A. Shredded Beef Recipe
- B. ROP and HACCP training
- C. Standard Operating Procedures from recipe book
- D. General Sanitation Guidelines
- E. Daily HACCP Chart
- F. Daily Manager Timeline
- G. Daily Food Quality Checklist
- H. Monthly Inspection Form

Shredded Beef

Tools: Cutting Board Large Hard Wire Whip Spoon Knife Measuring Cup Vulcan Kettle

Storage: Rethernalizer Bags: 1 gallon of beef plus 2 quarts of juice to each bag.

Tips: Cook at slow boil or simmer. Allowing this product time to simmer improves quality and taste.

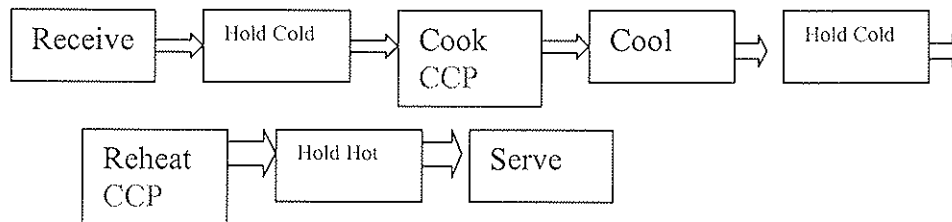
Shelf Life: 72 hours

Ingredients	1 Batch 40# 4 bags	2 Batches 80# 7 bags	3 Batches 120# 11 bags	Preparation Procedure
Beef Blade meat or approved cut of beef	40#	80#	120#	1. If needed, trim excess fat.
Water	3 ½ gal.	7 gal.	10 ½ gal.	2. Cut trimmed beef into 2-3 inch cubes.
Beef Base	3/4 jar	1 ½ jars	2 ¼ jars	3. If not cooking the beef immediately, store in a labeled covered plastic pan at a product temperature of 41°F or lower in a refrigerated unit. Cook within one day. CCP
Black Pepper	½ cup	¾ cup	1 ½ cups	4. When ready to cook beef, turn Vulcan kettle on to 80-90% of maximum. Be sure drain valve is closed.
				5. Add cubed beef.
				6. Add water, beef base and black pepper. Be sure to scrape all the beef base from the jar.
				7. Cook at a slow boil or simmer for 3 1/2 -4 hrs. covered with water and stir every 15-20 minutes until meat falls apart. Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. CCP
				8. When meat is fully cooked, use hard wire whip to shred beef. Shut off Kettle.
				9. Record date and time on bags. Measure into rethermalizer bags. Seal bags. Place bags flat on sheet pans. Place sheet pans on rolling rack.
				10. Roll rack into freezer and cool for 2 hours to 70°F. Rotate to ROP designated cooler. Cool to 41°F or lower within 4 hours. (Cooling to the proper temperature may alternately be done using the ice bath method.)
				11. Cool to 38°F or less within 24 hours of reaching 41°F and hold there for no more than 72 hours from packaging.



- (1) Categorization of type of food
Shredded Chicken – bulk solid food

(2) Flow Diagram



- (A) Ingredients: Frozen boneless, skinless, chicken breast meat, water, chicken base
Equipment: Steam jacketed kettle, rethermalizer
(B) Recipe that delineates control measures that address food safety concerns: (see attachment A recipe with CCP limit of cooking to 165°F for at least 15 seconds from recipe book)

(3) Training plan: All restaurant managers are ServSafe Food Safety Manager certified (renewed every 5 years); all cooks are ServSafe Food Safety Employee certified, (renewed every other year). Managers and the ROP certified technician(s) go through a specialized training program that ensures that they understand the concepts required for a safe operation, the equipment and facilities, and HACCP. (see attachment B).

(4) Statement of standard operating procedures for the plan: (see attachment C "Cooked Food Storage and Rethermalizer Procedures" and attachment D "General Sanitation Guidelines" from recipe book)

(A & B) Critical Control Points and limits

- Receive frozen chicken breast meat (41°F or lower)
- Hold under refrigeration (41°F or lower)
- Cook in steam jacketed kettle (reach 165°F for at least 15 seconds)
- Cool to 70°F within 2 hours and 41°F within the next 4 hours.
- Cool to 38°F within 24 hours of reaching 41°F
- Hold under refrigeration (38°F or lower) for no longer than 72 hours
- Reheat to 165°F for at least 15 seconds in rethermalizer
- Hold in steam table at 135°F or higher
- Serve

(C) Monitoring and controlling critical control points will be done by the food employee designated as follows: (see attachment E HACCP form from daily operations forms)

- When the product is received

- b. Refrigeration temperature monitored with an electronic system that continuously monitors temperature.
 - c. Refrigeration temperature is visually examined twice per day for proper operation.
 - d. Prior to product being removed from kettle
 - e. During cooling process after 2 hours and again after an additional 4 hours, and again after 24 hours.
 - f. After re-heating, prior to product being removed from rethermalizer
 - g. Steam table temperature checked 3 times per day
- (D) The method and frequency by the person in charge to verify that the food employee is following standard operating procedures and monitoring critical control points will be done twice daily and recorded. (see attachment F manager timeline and G Food Quality Checklist from daily operations forms). Verification will happen monthly by the Director of Operations and recorded. (see attachment H inspection form from Company forms)
- (E) Corrective actions to be taken by the person in charge if critical limits are not met:
- a. Refuse the product shipment
 - b. Discard food if temperature is between 41°F and 135°F for more than 4 hours.
 - c. Do not pull product from kettle until temperature of 165°F is reached for at least 15 seconds.
 - d. Discard food if proper 2-stage cooling does not happen within the 6 hours.
 - e. Discard food if temperature does not reach 38°F by 24 hours.
 - f. Discard food if held longer than 72 hours.
 - g. If food is pulled from rethermalizer prior to reaching 165°F, reheat until 165°F is reached for at least 15 seconds.
 - h. If food in steam table is found to be between 41°F and 135°F for less than 4 hours, reheat to 165°F for at least 15 seconds. If longer than 4 hours, discard food.
- (F) Records that will be maintained are HACCP forms and manager timelines for 6 months.

Attachments:

- A. Shredded Chicken Recipe
- B. ROP and HACCP training
- C. Standard Operating Procedures from recipe book
- D. General Sanitation Guidelines
- E. Daily HACCP Chart
- F. Daily Manager Timeline
- G. Daily Food Quality Checklist
- H. Monthly Inspection Form

Shredded Chicken

Tools: Small steam-jacketed kettle or Vulcan kettle Gallon measure

Storage: Rethermalizer bags: 1 gallon of chicken plus 2 quarts of broth to each bag

Tips: Chicken cooks faster and better when fully thawed.
Break up chunks with spoon when placed on line. Shredded chunks should be 1-2 inches.
Distilled water must be used if tap water is highly chlorinated.

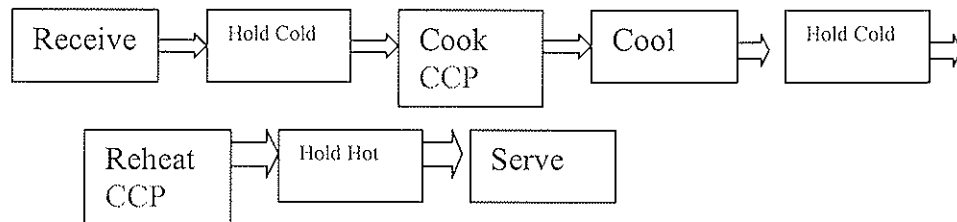
Shelf Life: 72 hours

Ingredients	1 Batch 40# 4 bags	2 Batches 80# 8 bags	3 Batches 120# 12 bags	4 Batches 160# 16 bags	Preparation Procedure
Water	4 gals.	8 gals.	12 gals.	16 gals.	1. Turn small kettle on to 60% of maximum temperature or Vulcan to 70% of maximum temperature.
Chicken base	2 jars (2#)	4 jars (4#)	6 jars (6#)	8 jars (8#)	2. Add water to kettle.
Pulled white chicken	40#	80#	120#	160#	3. Mix in chicken base.
					4. Bring this mixture to a boil and add thawed white pulled chicken. Be careful that plastic from bags does not get into product.
					5. Simmer for 1 1/2 hours, stirring every 15 minutes. Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. CCP Do not overcook.
					6. Turn kettle off.
					7. Record date and time on bags. Measure chicken into re-thermalizer bags. Seal bags. Place bags flat on sheet pans. Place sheet pans on rolling rack.
					8. Roll rack into freezer and cool for 2 hours to 70°F. Rotate to ROP designated cooler. Cool chicken to 41°F or lower within 4 hours. (Cooling to the proper temperatures may alternately be done using the ice bath method.)
					9. Cool to 38°F or less within 24 hours of reaching 41°F and hold there for no more than 72 hours from packaging.



- (1) Categorization of type of food
 Taco Meat – bulk solid food

- (2) Flow Diagram



- (A) Ingredients: Fresh ground beef, water, beef au jus base, taco seasoning, canned crushed tomatoes, fresh green peppers, fresh onions

Equipment: Steam jacketed kettle, rethermalizer

- (B) Recipe that delineates control measures that address food safety concerns: (see attachment A recipe with CCP limit of cooking to 165°F for at least 15 seconds from recipe book)

- (3) Training plan: All restaurant managers are ServSafe Food Safety Manager certified (renewed every 5 years); all cooks are ServSafe Food Safety Employee certified, (renewed every other year). Managers and the ROP certified technician(s) go through a specialized training program that ensures that they understand the concepts required for a safe operation, the equipment and facilities, and HACCP. (see attachment B).

- (4) Statement of standard operating procedures for the plan: (see attachment C “Cooked Food Storage and Rethermalizer Procedures” and attachment D “General Sanitation Guidelines” from recipe book)

- (A & B) Critical Control Points and limits

- Receive fresh ground beef meat (41°F or lower)
- Hold under refrigeration (41°F or lower)
- Cook in steam jacketed kettle (reach 165°F for at least 15 seconds)
- Cool to 70°F within 2 hours and 41°F within the next 4 hours.
- Cool to 38°F within 24 hours of reaching 41°F
- Hold under refrigeration (38°F or lower) for no longer than 72 hours
- Reheat to 165°F for at least 15 seconds in rethermalizer
- Hold in steam table at 135°F or higher
- Serve

- (C) Monitoring and controlling critical control points will be done by the food employee designated as follows: (see attachment E HACCP form from daily operations forms)

- When the product is received

- b. Refrigeration temperature monitored with an electronic system that continuously monitors temperature.
 - c. Refrigeration temperature is visually examined twice per day for proper operation.
 - d. Prior to product being removed from kettle
 - e. During cooling process after 2 hours and again after an additional 4 hours, and again after 24 hours.
 - f. After re-heating, prior to product being removed from rethermalizer
 - g. Steam table temperature checked 3 times per day
- (D) The method and frequency by the person in charge to verify that the food employee is following standard operating procedures and monitoring critical control points will be done twice daily and recorded. (see attachment F manager timeline and G Food Quality Checklist from daily operations forms). Verification will happen monthly by the Director of Operations and recorded. (see attachment H inspection form from Company forms)
- (E) Corrective actions to be taken by the person in charge if critical limits are not met:
- a. Refuse the product shipment
 - b. Discard food if temperature is between 41°F and 135°F for more than 4 hours.
 - c. Do not pull product from kettle until temperature of 165°F is reached for at least 15 seconds.
 - d. Discard food if proper 2-stage cooling does not happen within the 6 hours.
 - e. Discard food if temperature does not reach 38°F by 24 hours.
 - f. Discard food if held longer than 72 hours.
 - g. If food is pulled from rethermalizer prior to reaching 165°F, reheat until 165°F is reached for at least 15 seconds.
 - h. If food in steam table is found to be between 41°F and 135°F for less than 4 hours, reheat to 165°F for at least 15 seconds. If longer than 4 hours, discard food.
- (F) Records that will be maintained are HACCP forms and manager timelines for 6 months.

Attachments:

- A. Taco Meat Filling Recipe
- B. ROP and HACCP training
- C. Standard Operating Procedures from recipe book
- D. General Sanitation Guidelines
- E. Daily HACCP Chart
- F. Daily Manager Timeline
- G. Daily Food Quality Checklist
- H. Monthly Inspection Form

Recipe #1

Issue Date 3/02

Revised date 4/09

Taco Meat Filling

Tools: 5 Gallon Container Cup Measure
Vulcan Kettle with Drain Screen

Gallon Measure Hard Wire Whip

Plastic Scoop Scale Stainless Steel Paddle

Storage: Rethermalizer Bags: 1 gallon of meat to each bag.

Tips:

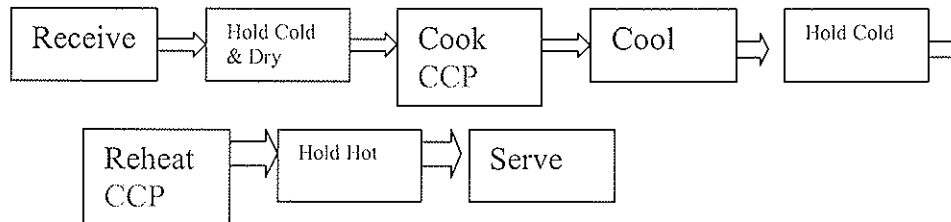
Shelf Life: 72 hours

Ingredients	1 Batch 90# 10 bags	2 Batches 120# 13 bags	3 Batches 150# 17 bags	Preparation Procedure
Fresh Ground Beef Water	90# 3 quarts	120# 1 gal.	150# 1.5 gals.	1. Be sure Vulcan kettle (including drain hole) is clean and sanitized and strainer is in place at bottom of kettle. Turn on to 80% of maximum. Close drain.
Au jus Base & Hot Water	1.5# jar ½ gal.	2.5# jar 1 gal.	3# jar 1 gal.	2. Add water and ground beef to kettle. Stir the beef with a stainless steel paddle or hard wire whip every 15 minutes (or more) during cooking time.
Taco Seasoning	5 cups	6 cups	7 cups	3. After 20 minutes, open drain valve (be sure heat-proof bucket is under drain) and continue cooking and stirring for another hour or until all pink color has disappeared from meat. Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. CCP
Crushed California Tomatoes	4 #10 cans	5 #10 cans	6 #10 cans	4. While meat is cooking, assemble in a separate 5 gallon container the au jus base and hot water dissolving the au jus completely. Add the taco seasoning and crushed tomatoes. Mix thoroughly.
Chopped Green Peppers	1/2 gal.	1 gal.	1 1/2 gal	5. When meat is finished cooking, to a temp. of 165°F, close drain valve. Add seasonings, au jus and tomato mixture to meat and mix thoroughly with hard wire whip.
Chopped Onions	1 qt.	2 qt.	3 qt.	6. Add chopped green peppers and onions and continue to cook and stir until the mixture returns to 165°F.
				7. Use hard wire whip to eliminate any chunks and make a loose moist consistency.
				8. Turn off kettle. Record date and time on bags. Measure meat into re-thermalizer bags. Seal bags. Place bags flat on sheet pans. Place sheet pans on rolling rack.
				9. Roll rack into freezer and cool for 2 hours to 70°F. Rotate to ROP designated cooler. Cool to 41°F or lower within 4 hours. (Cooling to the proper temperatures may alternately be done by using the ice bath method.)
				10. Cool to 38°F or less within 24 hours of reaching 41°F and hold there for no more than 72 hours from packaging.



- (1) Categorization of type of food
White Chili – soup

- (2) Flow Diagram



- (A) Ingredients: Soy olive oil blend, fresh onions, garlic, cumin, oregano, cayenne pepper, cloves, canned green chilies, canned great northern beans, canned chicken broth, cooked shredded chicken

Equipment: Steam jacketed kettle, rethermalizer

- (B) Recipe that delineates control measures that address food safety concerns: (see attachment A recipe with CCP limit of cooking to 165°F for at least 15 seconds from recipe book)

(3) Training plan: All restaurant managers are ServSafe Food Safety Manager certified (renewed every 5 years); all cooks are ServSafe Food Safety Employee certified, (renewed every other year). Managers and the ROP certified technician(s) go through a specialized training program that ensures that they understand the concepts required for a safe operation, the equipment and facilities, and HACCP. (see attachment B).

(4) Statement of standard operating procedures for the plan: (see attachment C "Cooked Food Storage and Rethermalizer Procedures" and attachment D "General Sanitation Guidelines" from recipe book)

(A & B) Critical Control Points and limits

- Receive ingredients (41°F or lower and 50°F to 70°F as appropriate)
- Hold under refrigeration (41°F or lower and 50°F to 70°F as appropriate)
- Cook in steam jacketed kettle (reach 165°F for at least 15 seconds)
- Cool to 70°F within 2 hours and 41°F within the next 4 hours.
- Cool to 38°F within 24 hours of reaching 41°F
- Hold under refrigeration (38°F or lower) for no longer than 72 hours
- Reheat to 165°F for at least 15 seconds in rethermalizer
- Hold in steam table at 135°F or higher
- Serve

(C) Monitoring and controlling critical control points will be done by the food employee designated as follows: (see attachment E HACCP form from daily operations forms)

- a. When the product is received
 - b. Refrigeration temperature monitored with an electronic system that continuously monitors temperature.
 - c. Refrigeration temperature is visually examined twice per day for proper operation.
 - d. Prior to product being removed from kettle
 - e. During cooling process after 2 hours and again after an additional 4 hours, and again after 24 hours.
 - f. After re-heating, prior to product being removed from rethermalizer
 - g. Steam table temperature checked 3 times per day
- (D) The method and frequency by the person in charge to verify that the food employee is following standard operating procedures and monitoring critical control points will be done twice daily and recorded. (see attachment F manager timeline and G Food Quality Checklist from daily operations forms). Verification will happen monthly by the Director of Operations and recorded. (see attachment H inspection form from Company forms)
- (E) Corrective actions to be taken by the person in charge if critical limits are not met:
- a. Refuse the product shipment
 - b. Discard food if temperature is between 41°F and 135°F for more than 4 hours.
 - c. Do not pull product from kettle until temperature of 165°F is reached for at least 15 seconds.
 - d. Discard food if proper 2-stage cooling does not happen within the 6 hours.
 - e. Discard food if temperature does not reach 38°F by 24 hours.
 - f. Discard food if held longer than 72 hours.
 - g. If food is pulled from rethermalizer prior to reaching 165°F, reheat until 165°F is reached for at least 15 seconds.
 - h. If food in steam table is found to be between 41°F and 135°F for less than 4 hours, reheat to 165°F for at least 15 seconds. If longer than 4 hours, discard food.
- (F) Records that will be maintained are HACCP forms and manager timelines for 6 months.

Attachments:

- A. White Chili Recipe
- B. ROP and HACCP training
- C. Standard Operating Procedures from recipe book
- D. General Sanitation Guidelines
- E. Daily HACCP Chart
- F. Daily Manager Timeline
- G. Daily Food Quality Checklist
- H. Monthly Inspection Form

White Chili

Tools: Cup Measure Measuring Spoons Small steam-jacketed kettle

Storage: Rethernalizer bags: ½ gallon of product to each bag

Tips: Measure spices correctly. Store open green chilies in a non-metallic container, label and date.

Shelf Life: 72 hours

Ingredients	Batch 7 bags	Preparation Procedure
Soy olive oil blend	¼ cup	1. In the small kettle heat oil and add onions, cooking them until clear.
Diced onions	1 quart	2. Add green chilies and spices and cook together for 5 minutes.
Granulated Garlic	1 ½ Tbsp.	3. Add shredded chicken, broth and beans.
Ground Cumin	2 Tbsp.	4. Heat all ingredients. Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. CCP
Dried Oregano	1 Tbsp.	5. Turn kettle off.
Cayenne Pepper	1 tsp.	6. Record date and time on bags. Measure chili into rethermalizer bags. Seal bags. Place bags flat on sheet pans. Place sheet pans on a rolling rack.
Ground Cloves	¾ tsp.	7. Roll rack into freezer and cool for 2 hours to 70°F. Rotate to ROP designated cooler. Cool to 41°F or lower within 4 hours. (Cooling to the proper temperatures may alternately be done using the ice bath method.)
Chopped Green Chilies (27 oz. can)	1	8. Cool to 38°F or less within 24 hours of reaching 41°F and hold there for no more than 72 hours from packaging.
Great Northern Beans (#10 can)	2	
Chicken Broth (46 oz. can)	2	
Cooked Shredded Chicken	6 cups	